

Our Wedding Packages

We have developed four excellent table package choices for you to consider. The Bronze package is automatically included within your menu prices.

If however you would like us to assist in enhancing your Special Day by upgrading to the Silver, Gold or Platinum Table Packages then these are charged on a per table basis.

Choose any one of the Silver, Gold or Platinum Packages and your 1st Anniversary can be celebrated with a candlelit gourmet three course dinner in our Pump Room Restaurant.

Bronze Wedding Package

- ❖ Hire of the Tower Suite for the day (subject to meeting the appropriate minimum number requirements)*
- ❖ Shared use of the Boardwalk and landscaped gardens for those memorable photographs*
- ❖ Use of round Silver cake stand and knife*
- ❖ Table Linen - we will endeavour to co-ordinate with your chosen colour scheme where possible*
- ❖ License extension until midnight (except Sundays)*
- ❖ Half price meals for children aged 4-12 years and a £5.00 charge for infants*
- ❖ A dedicated member of the management team will be at your service to ensure the smooth running of your special day*

All of the above are included in your menu price

Silver Wedding Package

All of the above points will be included as standard plus the following:

- ❖ White plate liners on each table*
- ❖ Silver Napkin rings*
- ❖ Tea light candles on each table*
- ❖ Complimentary 1st Anniversary Dinner in the Pump Room Restaurant*
- ❖ Foil table confetti for each table*

£35.00 per table (maximum 10 guests per table)

Wedding Packages

Gold Wedding Package

All of the previous points with some differences and additions

- ❖ *Decorated base plate liners on each table*
- ❖ *White Voile swag for the Top Table*
- ❖ *Tea lights to complement your flowers*
- ❖ *Hand written place cards*
- ❖ *Printed Menu card for each table*
- ❖ *Chocolate petit fours with coffee to end your meal*
- ❖ *A uniformed official Toastmaster to guide you through your day*
- ❖ *Exclusive use of the Boardwalk throughout your drinks reception*

£80.00 per table (maximum 10 guests per table)

Platinum Wedding Package

All of the previous points plus the following additions

- ❖ *White Chair covers with your choice of colour co-ordinating sashes*
- ❖ *The entrance steps decorated with silk flower garlands*

£100.00 per table (maximum 10 guests per table)

Suggested Extras

- | | |
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| ❖ <i>Exclusive use of the Boardwalk for drinks reception</i> | £350.00 |
| ❖ <i>Exclusive use of Pump Room Restaurant for drinks reception</i> | £200.00 |
| ❖ <i>Exclusive use of Pump Room Restaurant for evening reception</i> | £500.00 |
| ❖ <i>The entrance steps decorated with silk flower garlands</i> | £175.00 |
| ❖ <i>Uniformed official Toastmaster</i> | £175.00 |
| ❖ <i>White Voile Swag for the top table</i> | £50.00 |
| ❖ <i>Hire of chair covers with your choice of colour sashes</i> | £6.25 pp |
| ❖ <i>Hire of alternate colour linen napkins</i> | £1.00 pp |
| ❖ <i>Hire of Fresco base plate liners</i> | £1.00 pp |
| ❖ <i>Hire of White base plate liners</i> | £0.50 pp |
| ❖ <i>Hire of silver napkin rings</i> | £0.50 pp |

Evening Entertainment

- ❖ *The hire of our in house DJ for the evening* **£250.00**

Please note that should you wish to hire a band for your evening entertainment you are responsible for providing a copy of the policy document stating that they hold Public Liability Insurance (Minimum cover required £2 million)

The Ultimate Wedding Package

For a truly extra special Wedding celebration that will leave you and your guests talking for years, why not hire all of Lakeside's Brasserie, Pump Room Restaurant and Tower Suite along with our Boardwalk and gardens for your exclusive use?

Following your Wedding Ceremony, your Wedding Reception for up to 90 guests will begin with a glass of Champagne Cocktail and Canapés on the Boardwalk to the sound of garden party music provided by Award winning Carlton Brass Band whilst you make full use of our gardens for those memorable photographs.

Reception drinks will be served from our Boardwalk bar area with clothed tables, flower and fruit displays and a covered area for guests to keep cool.

Our uniformed Toastmaster will then guide you to the Tower Suite for a sumptuous five course Wedding Breakfast chosen by you from our Menu Selectors, served with two glasses per person of your choice of our House wines. The following speeches will then be toasted with a glass of Champagne.

In the Tower Suite each of your Reception tables will be decorated with all of the enhancements detailed in the Platinum Package.

For your Evening Reception up to 200 guests can mingle between all three floors. In the Brasserie you can dance the night away to our Resident Band or be amazed and entertained by our Table Magician.

Then how about a quick stop off in the Pump Room Restaurant for a flutter for fun on our Blackjack and Roulette tables run by professional Croupiers? Whilst in the Pump Room your guests will also be provided with a hot and cold fork or finger buffet.

A visit back to the Tower Suite allows you to enjoy the sounds of our Resident disco before starting the circuit all over again!

*We will provide all of the above for a fully inclusive price of **£17,500***



*If you would like the exclusive use of Lakeside but would rather arrange your own entertainment to suit your style of day we can also offer our exclusive hire charge of **£2,500** for the whole building based on an additional minimum spend requirement*

*Saturdays - Minimum spend of **£10,000** on food, drink and package upgrades
Sunday to Fridays - Minimum spend of **£7,500** on food, drink and packages*



Menu Selector

We have arranged our recommended menus in the form of a menu selector giving you the freedom and flexibility to put together your very own tailor made Wedding Breakfast. All guests, with the exception of vegetarians or those with special dietary requirements should eat from the menu you select.

All Wedding Breakfasts must consist of a minimum of three courses but we have also suggested some intermediate courses for you to consider - making your Wedding Breakfast extra special.

Please note that you may choose a Soup or Fish Course as either a starter or as an intermediate course.

Starters

<i>Salad of Artichoke Hearts, marinated Black Olives, Feta Cheese & Cherry Tomatoes with a Basil Pesto Dressing</i>	<i>£8.50</i>
<i>Salad of Asparagus, Toasted Pine Nuts, Roasted Tomatoes & Parmesan served with Aged Balsamic Dressing</i>	<i>£8.50</i>
<i>Button Mushrooms cooked in a Bacon & Creamy Stilton Sauce topped with Crispy Croutons</i>	<i>£8.50</i>
<i>Chicken Liver and Foie Gras Pâté with Home made Chutney and Fresh Baguette</i>	<i>£9.00</i>
<i>Terrine of Chicken, Bacon, Lemon Thyme & Walnuts served with a Green Herb Mayonnaise</i>	<i>£9.00</i>
<i>Duo of Beef and Chicken Satay on a bed of leaves with a Sweet Chilli and Peanut Sauce</i>	<i>£9.00</i>
<i>Home Made Thai Fish Cake with a sweet Chilli Sauce served with Fresh Leaves</i>	<i>£9.00</i>
<i>Crisp Confit of Duck Leg served with an Orange & Walnut Salad</i>	<i>£9.00</i>

Soup Courses

Leek, Potato & Goats Cheese Soup topped with Paprika Croutons

Homemade Mulligatawny Soup finished with Pilaff Rice

Cream of Carrot and Coriander Soup topped with Crème Fraiche

Cream of Tomato & Roast Red Pepper Soup topped with Fresh Parmesan

All Soup Courses **£8.00**

Fish Courses

Our own Orange & Brandy Cured Gravalax served with Dill Crème Fraiche & Muscavado Dressing

Tian of Cromer Crab, Tomato & Orange with a Basil Pesto Dressing

Assiette of Chilled Seafood, Smoked Salmon, Cromer Crab, King Prawns and Soused Trout served with Crisp Leaves & Herb Mayonnaise

Terrine of Mixed Fish and Shellfish with a Lemon & Tarragon Dressing

All Fish Courses **£10.00**

Sorbet Course

Chef's Choice of Home-made Sorbet **£4.50**

Vegetarian Main Courses

Timbale of Cous Cous surrounded by Moroccan Roast Vegetables and Nuts

Tartlets of Wild Mushrooms & Asparagus with a Dressed Salad, Roasted Tomatoes and Aged Balsamic Vinegar

Pithivier of Roast Peppers, Mozzarella, Spinach & Chick Peas

Whilst we are of course happy to cater for guests requiring Vegetarian meals we ask that you choose one Vegetarian main course for all of those guests.

All Vegetarian main courses are charged at the same price as your chosen main course.

Main Courses

Roast Loin of Pork served with a Grain Mustard & Fresh Thyme Sauce
£24.00

*Tandoori Roasted Salmon served with a Fish Massala Sauce &
Toasted Almonds*
£26.00

Pan-fried Chicken Breast Cooked in a Brandy & Pink Peppercorn Sauce
£26.00

*English Lamb roasted with a Honey & Rosemary Glaze and served
with a Natural Roast Gravy*
£27.50

*Traditional Roast Sirloin of English Beef and Yorkshire Pudding
Served with a rich Burgundy & Shallot Jus*
£27.50

*Pan-fried Breast of Chicken Filled with a Farce of Shitake
Mushrooms & Thyme and Coated in a Madeira Jus*
£27.50

*Steamed Fillet of Salmon served with King Prawns and Crab in
a Lobster Bisque Sauce*
£27.50

Slow Braised Lamb Shanks in Thyme, Rosemary and Red Wine Sauce
£27.50

All Main Courses are served with Chef's Selection of Seasonal Vegetables & Potatoes

Chef's Carved Decorated Buffet with Chef in Attendance - to include;

*Maple Syrup, Clove & Cinnamon Roast Ham
Roast Peppered Sirloin of Beef
Honey & Mustard glazed Chicken Pieces
Assiette of Chilled Seafood
Rosemary Roasted Baby Potatoes
Pasta, Pine Nut & Pesto Salad
Plum Tomato, Shallot & Oregano Salad
Coleslaw of Cabbage, Carrot, Fennel and Onion
Tossed Green Salad*

£33.50

Dessert Courses

Sticky Toffee Pudding with a Butterscotch Sauce **£9.00**

Summer Fruit Cheesecake complemented with a Fresh Fruit Coulis **£9.00**

Fresh Lemon Tart served with Chocolate and Vanilla Creams **£9.00**

French Apple Tart served with Chantilly Cream **£9.00**

Profiteroles filled with a Baileys Cream topped with a duo of White & Dark Chocolate Sauces **£9.00**

Baked Banana and Fudge Muffin served with Maple Toffee Sauce **£9.00**

Hazelnut Crème Brulée served with Homemade Shortbreads **£9.50**

Rich Chocolate and Cherry Truffle Tart complemented by Cinnamon Crème Fraîche **£9.50**

Please note that all dessert prices also include one serving of Freshly Brewed Coffee, a selection of Herbal and Breakfast Teas and Chocolate Mints.

Cheese Course

Whilst your guests are being entertained by your speeches, why not provide them with an extra course of Cheese and Biscuits to nibble on?

Each table will be served with their own Cheese Board along with Savoury Biscuits, Grapes and Celery.

£40.00 per table

Or really spoil them with both the Cheese Board and a bottle of Late Bottled Vintage Port!

£55.00 per table

Evening Finger Buffet Menu

*Chef's Selection of home-made sandwiches on fresh bread and baguettes
Locally made Melton Mowbray Pork Pie served with homemade chutney
Chicken Goujons served with a Lemon & Saffron Mayonnaise
Gourmet selection of Sausages encased in light Puff Pastry
Mixed Eastern Hors D'oeuvres
King Prawns wrapped in a crisp Filo Pastry with a Sweet Chilli Dip
Selection of Vegetable Pastry Savouries
Chipolatas wrapped in Bacon with a Grain Mustard Mayonnaise*

£15.00 per Person

Evening Finger Buffet Menu

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Locally made Melton Mowbray Pork Pie served with homemade chutney
Chicken Goujons served with a Lemon & Saffron Mayonnaise
Gourmet selection of Sausages encased in light Puff Pastry
Mixed Eastern Hors D'oeuvres
King Prawns wrapped in a crisp Filo Pastry with a Sweet Chilli Dip
Selection of Vegetable Pastry Savouries
Chipolatas wrapped in Bacon with a Grain Mustard Mayonnaise
Assorted Pizza Slices
Freshly baked Garlic Bread
Selection of Mixed Home-made Quiches*

£17.50 per person

Cold Fork Buffet Menu

*Charcuterie Platter - to include
Foie Gras Pâté
Chicken & Lemon Terrine
Continental Spiced Sausages
Our own Maple Roast Ham, studded with Cloves
Honey Mustard glazed Chicken Pieces
Cold Salmon en Croûte*

*Fresh Sliced Baguettes
Hot Buttered New Potatoes
Tossed Mixed Salad
Pasta, Pine Nut & Basil Salad
Braised Rice Salad with Chick Peas & Sultanas
Plum Tomato, Red Onion & Feta Salad
Coleslaw of Cabbage, Carrot, Shallot & Fennel*

£25.00 per person

Reception Drinks

<i>A Selection of Savoury Canapés</i>		<i>£6.50 per head</i>
<i>A Selection of Savoury Nibbles served with your drinks</i>		<i>£100.00</i>
<i>Champagne Reception</i>	<i>Choose two Champagne cocktails from the following selection to be perfectly prepared and served for your guests.</i>	
	<i>Kir Royale - Champagne & Cassis</i>	
	<i>Bellini - Champagne & Peach Schnapps</i>	
	<i>Bucks Fizz - The classic - Champagne & Orange Juice</i>	
	<i>Strawberry Champagne - Champagne with Fraise liqueur</i>	<i>£6.50 per glass</i>
<i>Pimms</i>	<i>A measure of Pimms topped with sparkling lemonade and garnished with orange, cucumber and fresh mint</i>	<i>£4.00 per glass</i>
<i>Kir</i>	<i>Sparkling wine topped with Cassis</i>	<i>£4.75 per glass</i>
<i>Sangria</i>	<i>Made to our own secret recipe with a medley of fresh seasonal fruit</i>	<i>£3.75 per glass</i>
<i>Mulled Wine</i>	<i>Served at 65° softly spiced with Cinnamon cloves, orange and nutmeg</i>	<i>£3.75 per glass</i>
<i>Bucks Fizz</i>	<i>Sparkling wine and freshly squeezed orange juice</i>	<i>£4.50 per glass</i>
<i>Sparkling Wine</i>	<i>Served White or Pink - you decide!</i>	<i>£5.25 per glass</i>
<i>Champagne</i>	<i>Commence your celebration in style</i>	<i>£7.50 per glass</i>
<i>Smooth Ale</i>	<i>A four-pint jug of any cask ale</i>	<i>£12.50 per jug</i>
<i>Lager</i>	<i>A four pint jug of Carling</i>	<i>£14.00 per jug</i>
<i>Non alcoholic punch</i>	<i>Various fruit juices blended with fresh seasonal fruit</i>	<i>£2.75 per glass</i>
<i>Fruit Juice</i>		<i>£7.50 per jug</i>

Drinks Packages

All Reception drinks are individually priced and are therefore not included in the price of the following drinks packages.

Please select your chosen Reception drink from the previous page and add the cost to the packages below to create your own individually priced all inclusive drinks package.

Please note that all Weddings on Saturdays must provide a minimum of the Boughton Drinks Package for all Adult guests.



Boughton Package

*One glass of House Red or White Wine with the meal.
A glass of Sparking Wine to toast.*

£10.00 per head



Bestwood Package

*Two glasses of House Red or White Wine with the meal.
A glass of Sparkling Wine to toast.*

£13.50 per head



Papplewick Package

*Two glasses of House Red or White Wine with the meal.
A glass of Champagne to toast.*

£15.00 per head



Lakeside Package

*Two glasses of ChateauNeuf du Pape or Chablis with the meal.
A glass of Champagne to toast.*

£20.00 per head



Weddings in 2011

Please note these prices are fully inclusive of VAT at the current rate and apply to weddings taking place before 31st December 2011.

Civil Wedding and Partnership Ceremony Fees

A separate charge of £700 will apply to conduct the ceremony, this does not include the fees of the registrar which are payable direct. Please note that a reduced fee of £600 is applicable for weddings held Sunday to Friday.

Provisional Bookings

We are happy to hold a date as a provisional booking for your Wedding Reception for two weeks without any obligation. If you decide that you wish to confirm this booking we require you to contact us within the two-week period to make an appointment to complete the necessary booking paperwork and to pay your deposit of £1000 (Ultimate Weddings require a 10% deposit).

Cancellation Charges

Should you have to cancel your booking, a charge will be made, calculated on a percentage basis of the estimated total value according to the scale below:

Notification period:

<i>0-12 weeks before the confirmed date</i>	<i>100% of the estimated total</i>
<i>13-24 weeks before the confirmed date</i>	<i>50% of the estimated total</i>
<i>25-36 weeks before the confirmed date</i>	<i>25% of the estimated total</i>
<i>9 months plus</i>	<i>Loss of deposit</i>

The client should confirm all cancellations in writing.

Any costs incurred for a particular event that otherwise would not have been incurred, will be charged in the event of cancellation unless Lakeside is able to mitigate their loss.

Cancellation charges will only be levied to the extent that Lakeside fails to mitigate its loss in this respect, having used reasonable endeavours to do so.

Lakeside is totally committed to meeting the needs of our guests and take pride in arranging and hosting successful weddings. We hope that we have provided all the information you need to take the first step towards making your day a special occasion. Should you require any further assistance with your preparations then please do not hesitate to contact one of our friendly and dedicated team who will answer any queries you may have.